

Claims

- Sub F1  
Sub C1
1. ~~Sugar-free hard-coated comestibles consisting of a hard coating and an edible, chewable and/or pharmaceutical core characterised in that at least one layer of the hard coating is comprising a mixture of sorbitol and erythritol wherein the dry substance of the mixture is comprising between 1% to 50% w/w erythritol.~~
  - Sub A1  
2. ~~Sugar-free hard-coated comestibles according to claim 1 characterised in that the dry substance of the mixture comprises between 5% to 50% w/w erythritol, preferably between 5% to 45% w/w, more preferably between 20% to 45% w/w erythritol.~~
  - Sub F1  
3. ~~Sugar-free hard-coated comestibles according to claim 1 or 2 characterised in that the layer of the hard coating comprising a mixture of sorbitol and erythritol is effecting good adhesion to the core.~~
  4. ~~Sugar-free hard-coated comestibles according to anyone of claims 1 to 3 characterised in that the hard coating comprises binding agents, dispersing agents, film formers, colouring agents, and/or flavouring agents.~~
  5. ~~Sugar-free hard-coated comestibles according to anyone of claims 1 to 4 wherein the hard coating consists of from 1 to 100 layers.~~
  - Sub F1  
6. ~~Sugar-free hard-coated comestibles according to claim 1 wherein the core is selected from the group consisting of pharmaceutical tablets, chewing gum, confectionery product, chocolate and nut.~~
  7. ~~A process for preparing sugar-free hard-coated comestibles comprising the addition of a liquid coating syrup to the moving mass of the cores in a rotating pan characterised in that the liquid coating syrup is comprising a mixture of sorbitol and~~

erythritol wherein the dry substance of the mixture is comprising between 1% to 50% w/w erythritol.

8. A process according to claim 7 wherein the application of the layers is repeated up to 100 times.

add A2

add C2

add E3

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